

**AMENDMENTS TO THE SPECIFICATION:**

Please delete the abstract of the disclosure and insert the following on a separate sheet of paper following the claims:

The inventors have identified amylases in fungal strains of Valsaria and found that the amylase can increase the shelf life of baked products. Particularly, the novel amylase in combination with a maltogenic amylase further improves the softness of bread crumb without having detrimental effects on elasticity.